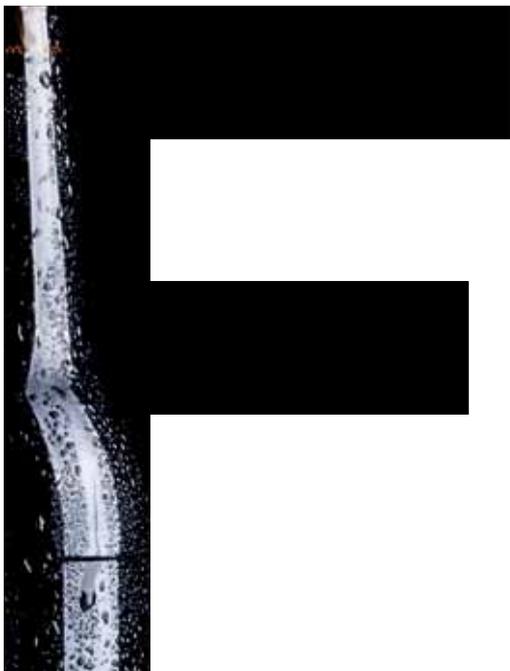


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Measures, displays & controls fermentation temperature.

Measures & displays ambient temperature, fermentation time (hrs) and the heater run-time (hrs).

Measures & records highest and lowest brew temperature and highest and lowest ambient temperatures.

°FERMENTEMP

Controlling and Timing your Fermentation



Fermentemp, temperature controlled heat trays remove the mystery and frustration of controlling the temperature and timing your fermentation. Optimise your production, improve the taste and retain the enjoyment of brewing your own beer, wine, mead or cider.

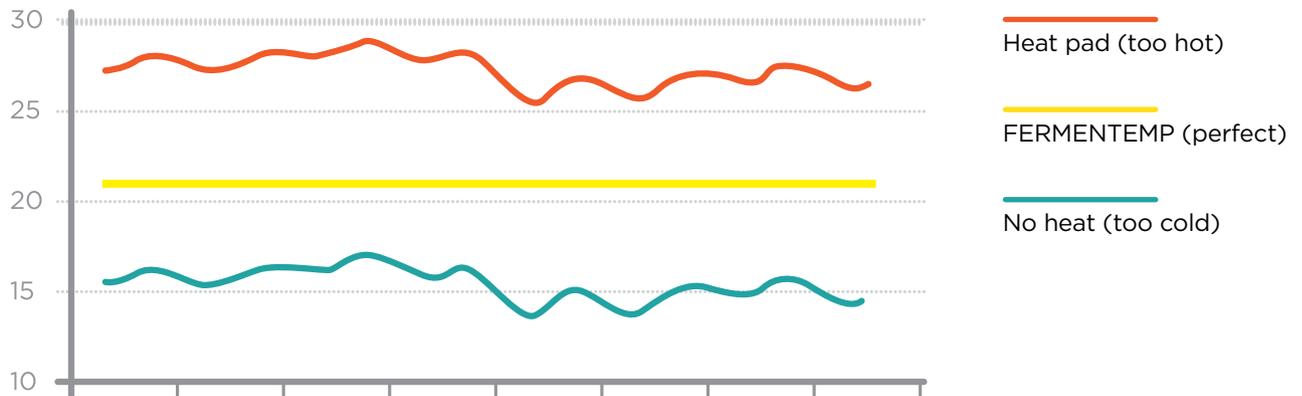




Maintaining a correct and consistent temperature and timing your fermentation will significantly improve your results, here's the science behind it.

Maintaining the correct temperature during primary and secondary fermentation is a fundamental of brewing and is impossible without automatic control, Fermentemp solves that problem. Too low and yeast becomes dormant and fermentation stalls, too high and solvent tasting fusel alcohols are produced. Without Fermentemp it's too cold in winter to correctly ferment in garages and basements. Fermentemp is an active heater, so can control to set temperatures

above ambient. Fermentemp also times (in hours) your fermentation and records the highest and lowest temperatures seen during fermentation! Competitive products do *not* do this, they simply add heat constantly, so the brew temperature will still fluctuate considerably with ambient, during the day too high, at night too low – with an audible alarm for under and over-temperatures, you really can relax with Fermentemp.



Product dimensions
Power supply input
Control precision
Controller heating range
Heating elements
Timer units and accuracy
Audible temperature alarm

340 x 345 x 70mm, 3kgs or 13" x 13.5" x 2.7", 7lbs
120Vac/60Hz or 230Vac/50Hz both 50W
+/-1C, +/-2F
Generally from ambient to +10C or +20F
50W, resistor element
Whole hours, accurate to 1%
Approximately 80dB +/-3dB @ 10cm

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fermentemp.com